

Functional Area 5.6

DINING AND LAUNDRY FACILITY EQUIPMENT MAINTENANCE

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List of Technical Exhibits

<u>Exhibit Number</u>	<u>Title</u>
5.6-001	Contract Data Requirements Lists (CDRLs)
5.6-002	Required Scheduled Tasks
5.6-003	Inventory of Dining Facility Equipment
5.6-004	Inventory of Laundry Facility Equipment

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Functional Area 5.6

DINING AND LAUNDRY FACILITY EQUIPMENT MAINTENANCE

5.6.1 INTRODUCTION

The Contractor shall perform maintenance and repair of Government-owned dining facility equipment at Fort Lee. The Contractor shall perform services as required herein to provide complete maintenance of dining facility equipment. The Contractor shall also perform maintenance and repair of Government-owned non-housing laundry equipment. The Contractor shall replace parts and assemblies as necessary to ensure that all equipment is safe and operable. All work shall be performed by qualified personnel in accordance with applicable laws and regulations. Technical Exhibits provide expanded information for this Functional Area.

5.6.2 SCOPE OF SERVICES

5.6.2.1 Work Area/System Description

Laundry equipment and dining facility equipment covered under this Contract includes, but is not limited to, the following:

- Washing machines and dryers
- Coffee makers, beverage dispensers, and ice machines
- Braising pans and steam kettles
- Bread slicers, food saws/slicers, and electric mixers
- Broilers, cookers, grills, ovens, ranges, fryers, and microwave ovens
- Dishwashers
- Garbage disposals
- Refrigerators and freezers

The Contractor's work on exhaust hoods shall be limited to those tasks included under Paragraph 5.6.3.2.5.11. Service contracts exist for service calls and periodic cleaning of hoods and for service calls and maintenance of hood fire suppression systems. An inventory of all dining facility equipment covered under this Contract is provided in Technical Exhibit 5.6-003. An inventory of all laundry facility equipment covered under this Contract is provided in Technical Exhibit 5.6-004.

5.6.2.1.1 Power, Water, Sewer, and Natural Gas Connections.

The following utilities related to dining and laundry facility equipment shall be maintained by the Contractor under Functional Area 5.1, Buildings and Structures Maintenance:

- Electrical power supplies
- Sewer lines
- Natural gas service

- Water supply

The Contractor shall disconnect and re-connect appliances and equipment to utilities at the valve or other connection as part of the work in this Functional Area.

5.6.2.2 Work Management and Control

5.6.2.2.1 Reporting Requirements. The Contractor shall prepare, submit, and maintain all records and reports as specified herein and in accordance with the Contract Data Requirements Lists (CDRLs) in Technical Exhibit 5.6-001.

5.6.2.2.2 Administration and Work Coordination.

5.6.2.2.2.1 Day-to-Day Equipment Condition. The food service contractor is responsible for ensuring that kitchen equipment is kept sanitary and in satisfactory operating condition on a day-to-day basis. The Contractor shall report suspected neglect of this duty to the COR, if such neglect is discovered in the course of maintenance or repair.

5.6.2.2.2.2 Meetings. The Contractor shall attend meetings as required to coordinate dining facility equipment maintenance with the food service contractor and Installation personnel. The Contractor shall also attend public meetings related to dining facilities.

5.6.2.2.2.3 Pre-work Deficiency Assessment. At the start of each maintenance and repair job, the Contractor shall check with operating or area personnel to assess whether the equipment has any deficiencies.

5.6.2.2.2.4 Post-work Dining Equipment Standard. After completion of each maintenance and repair job, the Contractor shall ensure that the equipment is safe, operational, connected, and cleaned of all food, dust, and grease, so that food preparation may commence without effort beyond normal for food service contractor personnel.

5.6.2.2.3 Special Instructions.

5.6.2.2.3.1 Use of Lubricants. Where possible contact with food might occur, the Contractor shall use U.S.D.A. H-1 approved lubricants. Where steam or water exist, such as in dishwashers, the Contractor shall use waterproof lubricants.

5.6.2.2.3.2 Warranties. The Contractor shall ensure that all equipment with a warranty is maintained in such a way that the warranty is not invalidated. The Contractor shall ensure that the Government takes maximum advantage of warranty repairs and service, and shall provide recommendations to the Government when warranty repairs and service are available to perform required work.

5.6.3 SCHEDULED TASKS

The Contractor shall perform the tasks described below on a recurring or scheduled basis and record the work under approved Standing Operating Orders (SOOs). Preventive maintenance and other scheduled task frequencies that apply to this Functional Area are presented in Technical Exhibit 5.6-002.

5.6.3.1 Preventive Maintenance of Laundry Equipment

The Contractor shall perform Preventive Maintenance (PM) on non-housing laundry equipment on a semi-annual basis. The Contractor shall prepare and submit a DA Form 4283 (CDRL 501R001) within 72 hours after discovering any work that exceeds the scope of the PM requirements listed below, and the repairs shall be made via Service Order or Individual Job Order.

5.6.3.1.1 Preventive Maintenance Records. The Contractor shall maintain a current record of all laundry equipment receiving preventive maintenance. The Contractor shall update the record on the same working day that the PM is performed and include the following information:

- a. Facility name/number
- b. Date PM performed
- c. Equipment name/number receiving PM
- d. Hours expended on PM for that equipment
- e. Description of work performed

5.6.3.1.2 Laundry Equipment Preventive Maintenance Tasks. The Contractor shall perform the following PM tasks for all laundry equipment.

- a. Check the operation of the unit.
- b. Check for rusted components which could cause leakage or other damage.
- c. Clean dust and dirt from the unit.
- d. Check doors and door gaskets and make necessary adjustments.
- e. Check hinges and latches and lubricate as needed.
- f. Check all elements, controls, switches, connections, and wiring for proper operation and adjust as necessary.
- g. Check the drive train.
- h. Level equipment.
- i. Check hoses and flexible vents.
- j. Check pulleys.
- k. Tighten or replace any loose nuts, bolts, and screws.
- l. Replace broken knobs.
- m. Check motors and motor bearings for overheating and lubricate as needed.
- n. Check metering valves.
- o. Check condition, tension, and alignment of belts and adjust as necessary.
- p. Check timers by running unit through a cycle.

5.6.3.1.3 Specific Washing Machine Tasks. For washing machines, the Contractor shall also check pipes and wash basins for leaks and corrosion.

5.6.3.1.4 Specific Dryer Tasks. The Contractor shall also perform the following tasks for dryers:

- a. Check duct systems and flex lines for exhaust on dryers.
- b. Check lint screens and traps.
- c. Check and adjust temperature controls as necessary.

5.6.3.2 Preventive Maintenance of Dining Facility Equipment

The Contractor shall perform Preventive Maintenance (PM) on dining facility equipment on a semi-annual basis unless otherwise specified. All PM shall include an operational check and a check for rusted components which could cause leakage or contaminate food. Preventive maintenance shall be scheduled so as to minimize interference with dining facility activities. The Contractor shall prepare and submit a DA Form 4283 (CDRL 501R001) within 72 hours after discovering any work that exceeds the scope of the PM requirements listed below, and the repairs shall be made via Service Order or Individual Job Order.

5.6.3.2.1 Preventive Maintenance Records. The Contractor shall maintain a current record of all dining equipment receiving PM. The Contractor shall update the record on the same working day that the PM is performed and include the following information:

- a. Dining facility name/number
- b. Date PM performed
- c. Equipment name/number receiving PM
- d. Hours expended on PM for that equipment
- e. Description of work performed

5.6.3.2.2 Refrigeration Equipment Preventive Maintenance. The Contractor shall perform the following PM tasks for domestic and display case refrigerators; walk-in refrigerators and refrigerator/freezers with external condensers; walk-in and reach-in freezers; ice cream cabinets, freezers, and machines; cold food counters; ice making machines; fluid coolers; and all other refrigerated units in covered facilities:

- a. Clean coils, fans, fan motors, intake screens, drip pans, and other areas as necessary.
- b. Lubricate door hinges, fan bearings, and motors.
- c. Check and adjust door latches.
- d. Check for corrosion and damaged paint and clean and re-paint as required.
- e. Change filters.
- f. Check refrigerant and compressor oil levels and refill as needed.

- g. Check and adjust low pressure cut-out.
- h. Check thermostat calibration.
- i. Ensure there is no excessive noise or vibration.
- j. Inspect and adjust defrost systems for proper operation.

5.6.3.2.3 Beverage Dispenser Equipment Preventive Maintenance.

5.6.3.2.3.1 Carbonated Beverage Dispenser. The Contractor shall: check all lines, connections, and valves for leaks; clean all dispenser lines; check spill pan drain for obstructions; check pressure gauges and adjust as required; check the water strainer screen on the carbonator and clean as required; check wiring, connectors, and switches; check nuts, bolts, and screws for tightness and replace or tighten as necessary.

5.6.3.2.3.2 Beverage Dispensing Unit. For all beverage dispensing units, to include milk dispensers, the Contractor shall: remove access panels and clean lines, coils, fans, fins, and other areas; lubricate motor bearings; check electrical wiring and connections and tighten loose connections; visually check for refrigerant, water, and other liquid leaks; check door gaskets for proper sealing and adjust as necessary; adjust door catch as required; and inspect dispensing valves and adjust as necessary.

5.6.3.2.3.3 Drink Cooler with External Condenser. The Contractor shall: clean condenser coils, fans, and intake screens; lubricate motors; inspect door gaskets for proper fit and adjust as required; check starter panels and controls for proper operation, burned or loose contacts, and loose connections; and clean coils, evaporator drain pan, blowers, fans, motors, and drain piping as required. During operation of the refrigerator, the Contractor shall: check refrigerant pressures and compressor oil level, adding refrigerant oil as necessary; check the operation of low pressure cut-out and adjust as required; and inspect defrost systems for proper operation and adjust as required.

5.6.3.2.3.4 Coffee Makers, Tea Makers, Urns, and Hot Chocolate Dispensers. For gas, electric, and steam coffee makers and urns, the Contractor shall: check the thermostat, switch, and temperature gauge and calibrate if required; check pilot, ignitor, and jets on gas operated units and adjust as required; check working pressure on steam operated units; check electrical connections and wiring for defects and tighten connections; check for clogged or defective steam traps; inspect and clean the steam strainer; examine equipment, valves, and piping for leaks; inspect for leaks at water gauge glasses and at valves; tighten or replace loose, missing, or damaged nuts, bolts, and screws; lubricate the water filter valve, check rings, and tighten as required; check the operation of the lights; and check the time mechanism.

5.6.3.2.4 Deep Fat Fryer Preventive Maintenance. For fire protection and safety enforcement, the Contractor shall ensure that deep fat fryers (conventional, pressurized broasters, and automatic conveyor belt) conform with NFPA Standard 96. For all types of deep fat fryers, the Contractor shall perform the following PM tasks on a quarterly basis: test high limits; clean machine thoroughly of dust, grease, and food particles; check compartments, valves, and piping for leaks and tighten as required;

check pilot, ignitor, and jets on gas operated units and adjust as required; check the thermostat with a thermometer and calibrate if necessary; on electrically heated units, check elements, switches, controls, contacts, and wiring for defects and adjust as necessary; check high limit control switches for proper operation; replace broken knobs; check basket or rack for bends, breaks, or defects; and check nuts, bolts, and screws for tightness and tighten or replace as necessary.

5.6.3.2.5 Cooking Equipment Preventive Maintenance. Each PM inspection for cooking equipment shall include a check for grease build-up, as well as the following tasks:

5.6.3.2.5.1 Broiler. The Contractor shall perform the following PM based on the type of broiler.

- a. Conveyor-type Gas Broiler. The Contractor shall: check the broiler pilot, ignitor, and jets for uniform flame and adjust as required; check the air filter and change as required; check the operation of chains and counterweights; check piping and valves for leaks; check electrical connections and wiring for defects and tighten loose connections; check the thermocouple and thermostat and calibrate the thermostat as required; and tighten and replace any loose nuts, bolts, and screws.
- b. Electric Hot Dog Broiler. The Contractor shall: check the electric motor, controls, contacts, and wiring connections for damage and proper operation and adjust as required; lubricate bushings; and inspect lines and the unit for mechanical defects and adjust as required.
- c. Gas/Electric Broiler/Oven (Salamander). The Contractor shall: check the broiler pilot, ignitor, and jets for uniform flame and adjust as required; check piping and valves for leaks; check doors and shelves for warping, alignment, and seals and adjust as required; check electrical connections and wiring for defects and tighten loose connections; tighten and replace any loose nuts, bolts, and screws; replace broken knobs; check the operation of the broiler arm and adjust as required; and check the thermocouple and thermostat and calibrate the thermostat as required.

5.6.3.2.5.2 Oven. The Contractor shall perform the following PM based on the type of oven.

- a. Gas/Electric Convection Ovens. The Contractor shall: check doors and seals for warping and misalignment; lubricate hinges; replace broken knobs; check piping and valves for leaks; check nuts, bolts, and screws for tightness and replace or tighten as required; check fan blades and the fan motor for proper operation; and check the operation of the thermostat and calibrate as required.
 - i. Gas Oven. The Contractor shall check the pilot, ignitor, and jets for uniform flame and adjust as required.
 - ii. Electric Oven. The Contractor shall check the element, switches, controls, and wiring for defects.
- b. Gas/Electric Rotary Oven. The Contractor shall: examine doors and door gaskets and make necessary adjustments; visually inspect hinges and latches; lubricate hinges; lubricate main bearing bushings; turn motor on and check the

operation of the chain drive mechanism; lubricate the chain; inspect the motor and wiring; replace broken knobs; inspect the motor and bearings for overheating; lubricate motor bearings; check the V-belt and adjust tension and/or pulley as required; inspect shelves for defects and level if required; tighten or replace any loose nuts, bolts, and screws; check the thermostat and calibrate if required; check the operation of the stop and reverse switch; check timer mechanism and operation; check lubricant in gear case and add as required; and check the ventilator for proper operation.

- i. Gas Rotary Oven. In addition, for gas rotary ovens, the Contractor shall check the pilot, ignitor, and jets for uniform flame and adjust as required; check thermosensor bulb; check piping and valves for leaks.
- c. Microwave Oven. The Contractor shall perform preventive maintenance on microwave ovens according to the manufacturer's specifications.
- d. Combination Oven. The Contractor shall clean and test boiler units and inspect door seals, latches, operating controls, burners, motors, and fans.
- e. Stack Pizza Oven. The Contractor shall perform preventive maintenance on stack pizza ovens according to the manufacturer's specifications.

5.6.3.2.5.3 Gas and Steam Cookers. For gas and steam cookers, the Contractor shall: examine doors and door gaskets for proper fit and make necessary adjustments; visually inspect hinges and latches; lubricate hinges; tighten or replace any loose nuts, bolts, and screws; and replace broken knobs.

- a. Gas Cooker. For gas cookers, the Contractor shall also: check gas piping and valves for leaks; check pilot, ignitor, and jets for uniform flame and adjust as required; check thermosensor bulb; check linkage assembly; check calibration of thermostats; and clean traps, strainers, operating controls, limiting devices, and safety devices.
- b. Steam Cooker. For steam cookers, the Contractor shall also: check the steam trap for clogs or defects; clean the steam trap; inspect and clean the steam strainer; check working pressure on steam gauge; turn the unit on, allow pressure to build, then inspect piping, valves, and doors for leaks and adjust as necessary; check operation of pressure relief valve and low water cut-off and adjust as required; check water level sight glass and adjust as necessary; and check timer mechanism and operation and adjust as required.

5.6.3.2.5.4 Grills, Griddles, and Ranges. For gas and electric grills, griddles, and ranges, the Contractor shall: check nuts, bolts, and screws for tightness and tighten or replace as required; and check calibration of thermostats and adjust as required.

- a. Gas Grills, Griddles and Ranges. The Contractor shall check piping and valves for leaks; and check pilot, ignitor, and jets for uniform flame and adjust as required.
- b. Electric Grills, Griddles, and Ranges. The Contractor shall check switches, connections, and wiring for proper operation and adjust as required.

- 5.6.3.2.5.5 Gas and Electric Tilting Braising Pan. For gas and electric tilting braising pans, the Contractor shall: check temperature control system for proper operation and adjust as required; check surface temperature for hot spots; lubricate tilting gear mechanism and trunnion bearings; and check nuts, bolts, and screws for tightness and tighten as required.
- a. Electric Tilting Braising Pan. The Contractor shall check the electric transformer, heating elements, insulators, connections, and wiring, and tighten connections as required.
 - b. Gas Tilting Braising Pan. The Contractor shall check piping and valves for proper operation and adjust as required.
- 5.6.3.2.5.6 Steam Kettle. The Contractor shall: check piping and fittings for leaks and tighten as required; check the operation of the electric water valve; inspect the cover, hinges, and seals on units so equipped; lubricate hinges; and lubricate tilting gear mechanism and trunnion bearings, if applicable.
- 5.6.3.2.5.7 Steam Table. The Contractor shall: inspect the water compartment, steam coil, valves, and piping for leaks, corrosion, and build-up and clean as necessary; check the steam trap and strainer and clean as required; check the operation of the pressure regulating valve and gauge; check pilot, ignitor, and jets for uniform flame and adjust as required; check insulators, connections, and wiring, if applicable, and tighten connections; check the condition of covers and receptacles and adjust as required; and check the thermostat and temperature gauge and calibrate the thermostat if necessary.
- 5.6.3.2.5.8 Electric Hot Food Tables and Food Warming Cabinets. The Contractor shall check insulators, heating elements, connections, and wiring, and tighten connections as necessary.
- 5.6.3.2.5.9 Vegetable Steamer. The Contractor shall: inspect doors, door hardware, and door gaskets; lubricate door hinges; tighten or replace loose, missing, or damaged nuts, bolts, and screws; replace broken knobs; inspect the water compartment, steam coil, valves, and piping for leaks, corrosion, and build-up and clean as necessary; check for clogged or defective steam strainers and clean as required; check working pressure on steam gauge; inspect piping, valves, and doors for leaks; and check the operation of pressure relief valve, low water cut-off, timer, and water level sight glass and adjust as required.
- 5.6.3.2.5.10 Rotary Toaster. The Contractor shall: clean the toaster; inspect the alignment of baskets and conveyor chains and lubricate chains and align as necessary; check for warped or damaged baskets and chains; check motor and motor bearings for overheating; lubricate motor bearings; and tighten or replace loose, missing, or damaged nuts, bolts, and screws.
- a. Gas Units. For gas rotary toaster units, the Contractor shall check valves and piping for leaks and check the pilot, ignitor, and jets for uniform flame and adjust as required.
 - b. Electric Units. For electric rotary toaster units, the Contractor shall check insulators, heating elements, connections, and wiring, and tighten connections as necessary.

5.6.3.2.5.11 Hoods and Blowers. The Contractor shall: ensure that the detergent system fittings are tight; remove dust, dirt, and paper from gutters; check hinged, grease-extracting fire damper switches and baffles for proper operation; clean spray nozzles; check line strainers and solenoid valves; calibrate and inspect fail-safe thermostats; and adjust and calibrate equipment timers.

5.6.3.2.6 Baking Equipment Preventive Maintenance.

5.6.3.2.6.1 Electric Floor and Counter Mixers. The Contractor shall: check the operation of the mixer at varying speeds for excessive noise and vibrations and align or adjust as required; check the belt for proper tension and alignment and adjust as required; lubricate mixer gears; check the motor, switches, controls, and motor bearings for overheating; lubricate motor bearings; and check anchor bolts for tightness and tighten as required.

a. Floor Mixer. For floor mixers, the Contractor shall also: check the oil level in the transmission and add or replace oil if required; lubricate the bowl lift mechanism; check lift mechanism and tighten as needed; check switches and controls for damage and proper operation, and adjust as required.

5.6.3.2.6.2 Electric Cookie Maker. The Contractor shall: check electrical panel switches, connections, and timing devices for loose and frayed wiring, and tighten connections as required; check the operation of the electric motor and bearings for overheating; lubricate motor bearings; check the belt and adjust the tension or replace the belt as required; check the conveyors and rollers by observing movement and adjust as required; lubricate rollers; tighten or replace missing or damaged nuts, bolts, and screws.

5.6.3.2.6.3 Dough Divider. The Contractor shall: check the motor and drive shaft for excessive noise, vibration, and overheating; inspect electrical wiring; visually examine plates; check for obstructions; adjust and sharpen cutters if required; check electrical switch for proper operation; and lubricate the press, drive, and motor.

5.6.3.2.6.4 Dough Roller. The Contractor shall: check the electric motor, switches, controls, wiring, connections, and insulation for defective materials; check belt tension and adjust as required; check the operation of the conveyor-roller clearance and adjust as necessary; check operation of safety bar and adjust as needed; lubricate all moving parts, motors, pivot points, and chain drives; clean the unit and treat for rust and/or corrosion; and tighten or replace loose, missing, or damaged nuts, bolts, and screws.

5.6.3.2.6.5 Automatic Proofer. The Contractor shall: check the operation of the electric motor, switches, controls, and bearings, and adjust and lubricate as required; check thermostat and calibrate as required; check belt tension and adjust as required; check chain drive operation for proper alignment and tension; check the operation of the flour sifter mechanism, connecting linkage, and conveyor; lubricate bushings as required; check roller conveyor and connecting drive mechanism; check the door latch and adjust if needed; and check nuts, bolts, and screws for tightness and replace or tighten as required.

5.6.3.2.6.6 Electric Pie Maker. The Contractor shall: check the electrical system for loose connections and frayed wiring and tighten connections as required; check

the operation of motors and bearings for overheating; lubricate motor bearings; check the V-belt for alignment and proper tension; adjust the V-belt as required; check the drain drive and sprocket for excessive wear and lubricate if applicable; tighten or replace loose, missing, or damaged nuts, bolts, and screws.

5.6.3.2.7 Miscellaneous Equipment Preventive Maintenance.

5.6.3.2.7.1 Dishwasher. The Contractor shall: check electric insulators, connections, and wiring; check motor and bearings for excessive noise, vibration, and overheating; check dish conveyor operation and adjust conveyor chain if necessary; check operation of pre-wash, wash, and rinse spray mechanisms for spray coverage and drainage; inspect soap, sanitizer, and spray solution feeder lines and clean as necessary; lubricate conveyor drive bushings and chain drive; check belt tension and adjust if required; check doors for operation of chains and counterweights, warping, alignment, and watertightness, and adjust if necessary; check packing glands on wash, rinse, and drain valves and add or replace packing as required; check lubricant in gear case and add oil if required; inspect curtain rods; inspect splash curtains for tears, clearance, and watertightness, and adjust as required; check proper operation of solenoid valve and float in fill tank and adjust as required; check pumps for leakage and obstructions and adjust as required; check proper operation of micro-switch; check water for proper temperature; check cabinets, conveyor racks, and rails for alignment and obstructions and adjust as required; check operation of safety stop and clutch on conveyor belt motor; adjust cut-off switch mechanism as required; inspect water lines and fittings for leaks and tighten fittings as necessary; clean lime off thermostatic probe; check gauges and thermometers; and check temperature regulator and adjust if necessary.

- a. Electric Dishwasher. For electric dishwashers, the Contractor shall also clean lime off heating elements.
- b. Steam Dishwasher. For steam dishwashers, the Contractor shall also inspect steam lines for leaks.

5.6.3.2.7.2 Sinks. The Contractor shall: check for proper operation of faucets; replace washers/"O" rings as necessary; and observe drain flow and clean the trap if flow is obstructed.

5.6.3.2.7.3 Spray Rinses. The Contractor shall check spray rinses for proper operation.

5.6.3.2.7.4 Garbage Disposal. The Contractor shall: check the motor and drive shaft for excessive noise, vibration, and overheating; inspect electrical wiring; visually examine the grinder; check for obstructions; adjust cutters if required; check drive belt(s) for wear and tension and adjust as required; check for leaks to supply and drain connections and tighten if required; check electrical switch for proper operation; lubricate the grinder, drive, and motor; check the water sprayer operation; and check the control panel, safety shut off switches, water make-up system, and splash/finger guards.

5.6.3.2.7.5 Trash Compactor. The Contractor shall: inspect the ram, guide block retainers, and ram walls for proper fit; check the operation of safety switches to ensure they have not been by-passed; check switches, contacts, and disconnects,

and tighten connections; grease couplings; check oil and change if required; clean strainer in tank; and clean the pump exterior, motor exterior, line, and mechanical areas.

- 5.6.3.2.7.6 Electric Chopper. The Contractor shall: check cutting surfaces, the clutch assembly, and guards for damage and proper alignment and adjust as required; check condition of cutting mechanism; check nuts, bolts, and screws for tightness and tighten or replace as required; check the switch and controls for proper operation and adjust as required; check the operation of the motor; check motor bearings for overheating and lubricate as required; and check belt tension and adjust if required.
- 5.6.3.2.7.7 Electric Bread Slicer. The Contractor shall: check the electric motor, controls, wiring connections, insulation, and contacts for damage and adjust as required; check condition of cutting mechanism; check the V-belt for wear, tension, and alignment and adjust as necessary; lubricate bushings; check the oil level in the gear drive mechanism and add oil if required; check the motor and motor bearings for overheating; and check for loose, missing, or damaged nuts, bolts, and screws and tighten or replace as necessary.
- 5.6.3.2.7.8 Electric Food Saw. The Contractor shall: check the operation of the saw for excessive vibration, blade tension, and proper adjustment of safety guards, and adjust as required; check condition of cutting mechanism; check the motor and bearings for overheating; lubricate motor bearings; check switches, the motor, controls, and wiring for damage and proper operation; tighten or replace nuts, bolts, and screws as required; and check belt tension and alignment and adjust as required.
- 5.6.3.2.7.9 Electric Food Slicer (Including Vegetable Slicers/Dicers). The Contractor shall: tighten or replace nuts, bolts, and screws as required; lubricate the food slicer and add lubricant to the gear case if required; check the condition of the blade guard, guides, and controls, and adjust as required; check condition of cutting mechanism; check the operation of the motor; check motor bearings for overheating; lubricate motor bearings; check sharpening stones; and clean the machine of dust, grease, and food particles.
- 5.6.3.2.7.10 Electric Vegetable Peeler. The Contractor shall: check condition of cutting mechanism; check switches and controls; lubricate motor bearings; lubricate bushings as required; check the door for loose hinges and latch fittings and adjust if required; check piping and valves for leaks; inspect abrasive disk; tighten or replace loose, missing, or damaged nuts, bolts, and screws; and check the belt for proper tension and alignment and adjust as required.
- 5.6.3.2.7.11 Drinking Water Filter System. The Contractor shall drain, clean, and flush drinking water filter systems. The Contractor shall disassemble, flush, and drain filters, and shall install new gravel, sand, and charcoal.
- 5.6.3.2.7.12 Water Softener. The Contractor shall perform the following: check pressure gauges for proper operation; check density of brine solution in salt tank; check operation of float control in brine; inspect water softener piping, fittings, and valves for leaks; lubricate valves and motors; adjust controls if required; inspect

softener base and brine tank for corrosion; check operation of automatic fill valve in brine tank; and check softener electrical wiring and phasing.

5.6.3.2.7.13 Dinnerware-Dispensing Equipment. The Contractor shall follow the manufacturer's specifications for the performance of maintenance on plate, cup and saucer, tray, and glass dispensers.

5.6.3.2.7.14 Condiment Dispenser. The Contractor shall follow the manufacturer's specifications for preventive maintenance of condiment dispensers.

5.6.3.2.7.15 Scale. The Contractor shall follow the manufacturer's specifications for preventive maintenance of kitchen scales.

5.6.3.2.7.16 Electric Heater Booster. The Contractor shall follow the manufacturer's specifications for preventive maintenance of electric heat boosters.

5.6.3.2.7.17 Can Opener. The Contractor shall follow the manufacturer's specifications for preventive maintenance of can openers.

5.6.3.2.7.18 Tables, Racks, Stands, and Cart Cabinets. The Contractor shall follow the manufacturer's specifications for preventive maintenance of tables, racks, stands, and cart cabinets.

5.6.4 UNSCHEDULED TASKS

The Contractor shall perform the tasks described below when initiated through either a Service Order (SO) or an approved Individual Job Order (IJO).

5.6.4.1 Equipment Repair

Upon receipt of a valid Service Order or Individual Job Order, the Contractor shall adjust, maintain, and repair dining and laundry facility equipment. Work shall be done in accordance with the manufacturer's instructions and applicable regulations.

5.6.4.1.1 Time Limits. If repair cannot be completed within ten days, the Contractor shall contact the COR for guidance.

5.6.4.1.2 Repair Cost Limits. The Contractor shall determine repair limits for dining facility equipment. When repair costs exceed the established limits, the Contractor shall recommend replacement equipment in accordance with Paragraph 5.6.4.2 below.

5.6.4.1.3 Laundry Equipment Repair. The Contractor shall perform the following repairs for laundry equipment, including washers and dryers:

- a. Repair motor, bearings, and pulleys.
- b. Repair unbalanced machines.
- c. Repair doors, door gaskets, hinges and latches.
- d. Repair all elements, controls, knobs, switches, connections, and wiring.
- e. Repair drive trains.
- f. Repair pipes, wash basins, and leaks.

- g. Repair duct system for dryers.
- h. Repair lint screens and traps.
- i. Perform all other repairs that are required to make laundry equipment safe and operable.

5.6.4.1.4 Refrigeration Equipment Repair. The Contractor shall repair domestic and display case refrigerators (including sandwich units); walk-in refrigerators and refrigerator/freezers with external condensers; ice cream cabinets, freezers, and machines; cold food counters; ice making machines; fluid coolers; and all other refrigerated units in covered facilities. Repairs shall include, but not be limited to, the following:

- a. Repair pumps and spray assemblies.
- b. Repair floats and incorrect water levels.
- c. Repair or replace fan blades, fan belts, vibration pads, refrigerant leaks, compressors, crankcase heaters, metering devices, cabinet parts, valves, defective piping, pulleys, and insulation.
- d. Repair or replace improperly operating starter panels and controls, burned or loose contacts, and loose connections.
- e. Repair, adjust, or replace damaged door gaskets.

5.6.4.1.5 Beverage Dispenser Equipment Repair. The Contractor shall repair beverage dispenser equipment to include, but not be limited to, the following:

- a. Repair hoses and valves to prevent leakage.
- b. Repair electrical wiring for both safety and operational reasons.
- c. Repair pressure gauges.
- d. Repair broken door latches.
- e. Repair fans and belts.

5.6.4.1.6 Cooking Equipment Repair. The Contractor shall repair cooking equipment, including broilers, ovens, rotary ovens, microwave ovens, combination and pizza ovens, gas and steam cookers, grills, griddles, and ranges, gas and electric tilting braising pans, steam kettles, steam tables, hot food tables, warming tables and cabinets, vegetable steamers, rotary toasters, hoods, and blowers. Repairs shall include, but not be limited to, the following:

- a. Repair pilot lights, ignitors, and jets.
- b. Repair piping.
- c. Repair valves and hoses.
- d. Repair doors.
- e. Replace broken knobs.
- f. Repair motors.

- g. Calibrate thermostats.
- h. Repair insulators.

5.6.4.1.7 Baking Equipment Repair. The Contractor shall repair baking equipment, including electric floor and counter mixers, electric cookie makers, dough dividers, dough rollers, automatic proofers, and electric pie makers. Repairs shall include, but not be limited to, the following:

- a. Repair belts, gears, motors, and motors bearings.
- b. Repair switches, controls, and conveyors.
- c. Repair electrical wires.
- d. Repair cutters and chain drives.
- e. Repair motors.
- f. Repair thermostats and heating elements.

5.6.4.1.8 Miscellaneous Equipment Repair. The Contractor shall perform all repairs that are required to make miscellaneous pieces of equipment, including dishwashers, sinks, and garbage disposals, safe and operable.

5.6.4.2 Equipment Removal and Installation

Upon receipt of a valid Service Order or Individual Job Order, the Contractor shall remove and install dining and laundry facility equipment.

5.6.4.2.1 Replacement. Upon determining that a piece of equipment requires replacement, the Contractor shall submit a written recommendation to the COR (CDRL 506R001). Substantiating data to support the recommended replacement shall be included. Substantiating data includes, but is not limited to, written results of the technical inspection and documentation of replacement cost versus repair cost. The Contractor shall include documentation that utility connections are available, that the recommended equipment will fit in the available space, and that the equipment will fill the required function.

5.6.4.2.2 Pre-Installation Study. Before making alterations or installing dining equipment, the Contractor shall conduct a study of the kitchen and operating schedules. Equipment shall be located so as to provide the most efficient facility operation, and the Contractor shall ensure that the new equipment has the correct utilities characteristics for available circuits.

5.6.4.2.3 Assembly Instructions. New dining and laundry facility equipment shall be assembled according to the manufacturer's instructions and applicable regulations. Cooking equipment shall be installed in accordance with NFPA Standard 96.

5.6.4.2.4 Connection. The Contractor shall connect new dining and laundry facility equipment to available utilities connections. Where connections require modification or installation, the Contractor shall arrange for the work to be performed in accordance with Functional Areas 5.2 (Buildings and Structures Maintenance) and 5.4 (Utility Systems Maintenance) of this Contract.

5.6.4.2.5 Start-up Inspection. The Contractor shall perform start-up inspection and services before new, reconditioned, or inactive dining and laundry facility equipment is placed in service. Start-up services include, but are not limited to, inspection of all parts, accessories, and connections for correct adjustment before the equipment is started, and testing and repair, if necessary, to ensure proper operation. The Contractor shall leave dining equipment in a configuration that allows it to be used immediately for food preparation.

5.6.4.2.6 Shut-down Services. The Contractor shall perform shut-down services as necessary to protect equipment that is to be inactivated or placed on standby use and to conserve materials. Such services include inspecting and servicing equipment to ensure that it is properly secure, protected against deterioration, and is in stand-by condition. Stand-by services shall include, but not be limited to, the following:

- a. Drain all water and cooking compartments.
- b. Drain and clean peel traps for vegetable peelers.
- c. Drain circulating pumps for dishwashing machines and coffee urns.
- d. Drain all water, steam, and drain piping that forms a part of the equipment.
- e. Drain and clean all grease traps that form a part of the equipment.
- f. Relieve belt tension on all belt-driven equipment.
- g. Remove saw blades, slicer blades, and vegetable cutting machine blades. Apply a protective coat of noncorrosive grease to items removed and store them to prevent damage.
- h. Dismantle the draw-off valves, clean them thoroughly, and apply a protective coat of noncorrosive grease to all parts; reassemble valves and replace them in open position.
- i. Remove all rust from equipment, and paint with metal paint. Cover cooking tops, unpainted metal surfaces, and moving parts of kitchen equipment with a protective coat of noncorrosive grease.
- j. Close doors of ranges and ovens. Leave doors or covers of other equipment partly open.
- k. Fill all oil and grease cups with the proper grade of oil and grease.
- l. Where possible, wrap equipment with dust-proof and weatherproof paper.

5.6.4.2.7 Removal Services. The Contractor shall remove and dispose of dining and laundry facility equipment as directed by the COR. The Contractor shall close off utility connections and properly shut down, remove, and transport equipment to designated disposal sites. Gas shall be secured to the facility, and lines shall be capped or disconnected. The Contractor shall drain freon and other chemicals and dispose of them in accordance with Installation procedures.

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